

FOOD TO ENJOY IN YOUR SUITE

## CHEF AT CHESTERS MENU - SPRING/SUMMER

Have one of our classically trained chefs cook you up a treat with dishes from The Dining Room at Walwick Hall. Northumbrian cooking with a modern twist, using some of the finest local produce, delivered by our highly skilled chefs. All cooked in your Suite to your requirements.

As meals are freshly prepared in your Stable Suite, all guests must choose the same dish per course.

**1-4 GUESTS £85.00 PER PERSON    5-8 GUESTS £95.00 PER PERSON**

### TO START

#### POACHED SALMON BALLOTINE

cucumber, fennel salad, caviar + saffron mayonnaise

#### GRILLED ASPARAGUS

Serrano ham, soft poached hen eggs

#### TWICE BAKED GOAT'S CHEESE SOUFFLÉ (V)

textures of garden beets, black olive dressing

#### CURED ORGANIC SCOTTISH SALMON NIÇOISE

#### CHICKEN LIVER PARFAIT

brioche, pancetta, homemade chutney

#### CHICKPEA FALAFELS (V)

braised lentils + tzatziki

### TO CONTINUE

#### SEARED SEA TROUT

crushed potatoes, braised celery, grape sauce

#### ROAST RUMP OF LOCAL LAMB

cabbage, peas + feves, sundried tomatoes, fondant potato

#### BUTTERNUT SQUASH TORTELLINI (V)

butternut velouté, toasted seeds, parmesan

#### ROASTED BREAST OF CHICKEN

pancetta, kale, chorizo + pepper risotto, tomato dressing

#### ROASTED HALIBUT

fennel + samphire, roasted garden beets, watercress, lemon beurre blanc

#### HONEY ROASTED DUCK BREAST

sweet potatoes, sesame greens

### DESSERTS

#### DARK CHOCOLATE + RASPBERRY TART

honey + oatmeal cream

#### VANILLA POACHED FRUITS

citrus yoghurt, berry sorbet (GF)

#### BERRY TART

crème diplomat, meringue, lemon ice cream

#### WALWICK'S STICKY TOFFEE PUDDING

butterscotch sauce, vanilla ice cream

#### VANILLA PANNA COTTA

poached rhubarb, ginger tuile

#### BANOFFEE CHEESE CAKE

caramelised banana, salted caramel

Please make our staff aware of any dietary/allergen requirements you may have so we can accommodate your needs.  
A minimum of 2 weeks notice is required for bookings T 01434 620 156 E [chesters@walwickhall.com](mailto:chesters@walwickhall.com)

FOOD TO ENJOY IN YOUR SUITE

## CHEF AT CHESTERS MENU – AUTUMN/WINTER

Have one of our classically trained chefs cook you up a treat with dishes from The Dining Room at Walwick Hall. Northumbrian cooking with a modern twist, using some of the finest local produce, delivered by our highly skilled chefs. All cooked in your Suite to your requirements.

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### TO START

#### ROASTED SQUASH, BEETROOT + FETA SALAD (V)

##### HAM HOCK + PARSLEY TERRINE

piccalilli, toasted sourdough

##### PAN FRIED FISH CAKE

soft poached egg, spinach, sauce hollandaise

##### GARLIC KING PRAWNS

tartare purée, walwick garden salad

#### CRISPY PANCETTA BUBBLE + SQUEAK CAKE

fried quail egg

### TO CONTINUE

#### ROAST PORK BELLY

black pudding bonbon, apple compote, charred broccoli

#### “CHICKEN COQ AU VIN”

creamed potatoes, buttered greens

#### ROASTED VEGETABLE SUET PUDDING (V)

vegetable fricassee

#### BAKED FILLET OF COD

peas à la française, crispy potatoes

#### SLOW BRAISED OX CHEEK

creamed potatoes, wild mushrooms

### DESSERTS

#### WALWICK'S STICKY TOFFEE PUDDING

butterscotch sauce, vanilla ice cream

#### POACHED PEAR + ALMOND TART

vanilla custard, frangelico ice cream

#### BAKED RICE PUDDING

boozy prunes

#### APPLE CRUMBLE TART

custard, salted caramel ice cream

#### CHOCOLATE + ORANGE CRÈME BRULÉE

orange salad, shortbread

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